

SEAFOOD PLATTER

*Peeko Oysters, Montauk Red Shrimp, Jumbo Lump Blue Crab
Finger Lime Mignonette, Dijonaise*

\$90

Small Plates

CAESAR SALAD

Romaine Hearts, Crispy Parmesan, Focaccia Croutons

\$20

WILD MIXED GREENS SALAD

Macerated Cherries, Clothbound Cheddar, Hazelnut Vinaigrette

\$20

LONG ISLAND FLUKE CRUDO

Pickled Celery, Fresh Horseradish, Chives

\$22

TAVERN CLAMS CASINO

Smoked Bacon, Parmesan, Saltines

\$24

BAKED JUMBO LUMP CRAB DIP

Thyme, Pita

\$26

PEEKO OYSTERS ON THE HALF SHELL

Finger Lime Mignonette

half \$24 / full \$48

Mains

HAND-ROLLED CORN AGNOLOTTI

Corn Beurre Blanc, Basil Oil, Grana Padano

Add Jumbo Lump Blue Crab • \$30

Add Shaved Australian Black Truffle • \$30

\$32

MONTAUK TILEFISH

Jasmine Rice Purloo, Red Shrimp, Almond Buerre Blanc

\$42

DAYBOAT SEA SCALLOPS

Potato Gnocchi, Fava Beans, Creamy Basil Pesto

\$44

ROASTED GREEN CIRCLE FARMS CHICKEN

Chanterelle Mushrooms, Savoy Spinach, Buttermilk Whipped Potatoes

\$42

KUROBUTA PORK CHOP

Summer Squash, Marinated Tomatoes, Whole Grain Mustard Jus

\$44

To Share

WHOLE BLACK BASS

Swiss Chard, Grilled Artichokes, Salsa Verde

\$90

AGED BONE-IN RIBEYE

Heirloom Broccoli, Steak Fries, Chimichurri

\$195